

DO YOU OFFER <u>RAW</u> OR <u>UNDERCOOKED</u> FOODS ON YOUR MENU?

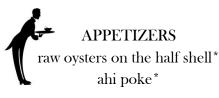
If an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate disease causing microorganisms (pathogens) the consumer must be made aware of the risk by a **DISCLOSURE** AND **REMINDER**.

DISCLOSURE: Animal foods that are, or can be ordered raw or undercooked must be clearly identified by a description or asterisking to a footnote that states foods are served raw or undercooked.

REMINDER: A written statement that identifies the health risk of consuming the raw or undercooked animal food must be provided. The reminder may be on any page of the menu, on a placard, table tent or by other written means.







ENTRÉES

chicken parmesan rib-eye steak*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SAMPLE MENU 2

BURGERS

(cooked to order)

Hamburger*



FRIES

Chili cheese Sweet potato

SALADS

Cobb salad

Caesar salad with homemade dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

REMINDER